

APPETIZERS | APERITIVO

ASIAGO & PANCETTA CAESAR | ASUAGI & PANCETTA CESARE.....15

Crisp romaine hearts, asiago, hardboiled egg, pancetta, foci crouton & caesar vinaigrette

APPLE & LEEK PIEROGI WITH SWEET BACON JAM | MELA E CON DOLCI BACON MARMELLATA..... 14

Crisp pierogi with cheddar, apple & leek, slow cooked sweet bacon jam

ANTIPASTO BOARD FOR TWO | SCHEDA ANTIPASTO PER DUE..... 15

A selection of artisanal cured meats, aged & soft cheese, house made dip, giardiniera, fresh baked focaccia

OVEN BAKED DOUBLE CREAM BRIE | BRIE DOPPIA CREMA AL FORNO..... 16

Baked double cream brie, local honeycomb, grilled peach, roasted garlic & fresh bread

PASTAS | DOUGH (FRESH PASTA NOODLES PREPARED DAILY)

(Please ask your server for Gluten Free or Vegetarian options)

SAUSAGE & SWEET PEPPER ARRABIATTA | SAKUCCUA & PEPPERONE ARRABIATTA.....15

Tagliatelle, sausage, fire roasted sweet peppers, pepperoncini arrabiatta & pepper ash

SPINACH FETTUCCINE | SPINACI FETTUCCINE 15

Roasted chicken, mushrooms, spinach, basil pesto, chicken demi & pine nuts

FEATURE DISHES | PIATTI FEATURE

FEATURE SANDWICH | CARATTERISTICA PANINOMARKET VALUE

Chef's Daily Selection of House made sandwich

FEATURE PIZZA | FUNZIONE PIZZAMARKET VALUE

Chef's Daily Selection of House made thin crust pizza w/ seasonal toppings

ADD A SOUP OR SALAD 5



DESSERTS | DOLCI

OUR DAILY DESSERT SELECTIONS

MARKET VALUE

Our desserts are prepared in-house on a daily basis, please ask your server for selection availability

EXECUTIVE CHEF: KEAN SAGLOSKI | PROPRIETORS: STEVE & BARB HARRIS | 519.389.5977

Connect with us  

Please inform us of any food allergies

We are not a nut free facility. Items may be exposed to nuts.

Local products are sourced where available such as Southampton Olive Oil, Hi-Berry Farms, Hoof'n It Butcher, Stewarts Fresh Produce, Black Angus Fine Meats & Game, Hope Bay Fish Farm, Produce Plus, Ontario Wineries & Craft Breweries